WINTER SAMPLE MENU

Petersham Nurseries Restaurant

Tuesday - Sunday Lunch & Thursday - Saturday Dinner
2 Courses £70, 3 Courses £80,
4 Courses with Appetiser & Cocktail £95

Appetisers
Haye Farm short rib croquettes, harissa mayonnaise
Winter vegetable pinzimonio, beetroot hummus
Crispy polenta, Fontina, sage

Starters
Honey roasted beetroots, winter citrus, whipped goat's cheese, candied walnuts
Pickled, roasted and shaved Delica pumpkin, roasted pecan nuts, radicchio tardivo
Jerusalem artichoke soup, hazelnuts and chives, soda bread
Rigatoni beef shin ragu, parmesan
Pan-seared scallops, squash, guanciale, herb butter
Pigeon breast, black pudding, pickled blackberries
Winter tomatoes, Cornish crab, bitter leaves, agretti

Mains
Braised beef cheeks, whipped potatoes, bone marrow sauce
Roasted turbot, parsnip puree, kale and heritage carrot crisps
Spiced duck breast, apple puree, braised red cabbage, pickled walnuts
Bramata polenta, wild mushrooms, lightly cured duck egg
Pistachio stuffed porchetta, caramelised onion purée, braised red cabbage, cider jus
Spiced squash tarte tatin, braised leek, chestnut cream

Sides
Buttered winter greens
Roasted potatoes with thyme & rosemary
Haye Farm garden salad
Steamed carrots, honey, lemon, chervil

Desserts
Steamed orange pudding, warm vanilla custard
Original Beans chocolate mousse, roasted pears, Frangelico
Panettone bread and butter pudding, crème anglaise
Petersham apple crumble, clotted cream ice cream

SUBJECT TO 13.5% SERVICE CHARGE | MENUS SUBJECT TO CHANGE